

253 BREAKFAST

253 FAVORITES

*FARMER'S BREAKFAST

Three Eggs Cooked Your Way, Breakfast Potatoes, Nine Grain Toast, Choice of Bacon, Sausage, or Chicken Apple Sausage

\$17

*DEUCES WILD

Two Eggs Cooked Your Way, Two Strips of Bacon, Two Slices of Crème Brûlée French Toast

\$13

*CHICKEN FRIED CHICKEN THIGH AND EGGS

Chicken Fried Chicken, Country Gravy, Two Eggs Cooked Your Way, Breakfast Potatoes

\$17

*GRILLED SALMON AND EGGS

Pacific Salmon, Two Eggs Cooked Your Way, Breakfast Potatoes

ADD Hollandaise \$2

SUBSTITUTE 6 OZ Sirloin Steak \$3

\$24

*FORK AND KNIFE BREAKFAST BURGER

Stacked Crème Brûlée French Toast, Hashbrowns, Casino Blend Burger, Applewood Bacon, Caramelized Onions, Cheddar Cheese, Egg Cooked Your Way, Tomato Marmalade

\$21

*MONTE CRISTO SANDWICH

Egg Battered, Ham, Gruyère Cheese, Sourdough Toast, Confectioners' Sugar, Triple-Berry Jam, Breakfast Potatoes

\$17

*BREAKFAST BURRITO

Bacon, Avocado, Bell Pepper, Onions, Scrambled Eggs, Cheddar Cheese, Flour Tortilla, Bison Green Chili Smothered

\$19

*CORNED BEEF HASH

Corned Beef Brisket, Breakfast Potatoes, Onions, Peppers, Two Eggs Cooked Your Way, Rye Toast

\$18

*HOMESTEAD HASH

Bacon, Avocado, Onions, Roasted Tomatoes, Red Potatoes, Beecher's Smoked Flagship, Two Eggs Cooked Your Way, Nine Grain Toast

\$17

GRIDDLE CAKES AND SWEETS

UPGRADE ANY ITEM TO A PLATTER WITH THE ADDITION OF TWO EGGS COOKED YOUR WAY, BREAKFAST POTATOES, AND CHOICE OF APPLEWOOD BACON, SAUSAGE, OR CHICKEN APPLE SAUSAGE FOR \$8

CHEESE BLINTZES

Sweet Crepes Filled with Ricotta Cheese, Berry Compote

\$18

BUTTERMILK PANCAKES

Three Cakes, Whipped Butter, Warm Syrup, Confectioners' Sugar
ADD Blueberries or Bananas \$3

\$14

DUTCH BABY

Baked Souffle Cake, Berry Compote, Confectioners' Sugar

\$14




CRÈME BRÛLÉE FRENCH TOAST

Thick Cut French Bread Coated in Crème Brûlée Batter, Confectioners' Sugar, Marinated Berries, Warm Syrup, Whipped Butter

\$15

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 Vegan  Vegetarian  A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

253 BREAKFAST

OMELETS

SERVED WITH BREAKFAST POTATOES
SUBSTITUTE EGG WHITES \$2

*HAM AND GRUYÈRE

Shaved Ham, Caramelized Onions, Gruyère Cheese, Scallions

\$16

🍃 *PORTOBELLO EGG WHITE FRITTATA

Marinated and Roasted Portobello, Onions, Parmesan Cheese, Basil Pesto

\$15

*BRISKET

Smoked Brisket, Caramelized Onions, Jalapeño, Huckleberry BBQ Sauce, Beecher's Smoked Flagship Cheese

\$17

*LOADED BAKED POTATO

Shredded Potatoes, Bacon, Sour Cream, Scallions, Cheddar Cheese

\$16

🍃 *HARVEST

Mushrooms, Onions, Tomatoes, Bell Peppers, Asparagus, Squash

ADD Cheese \$1

\$15

*PUGET SOUND OMELET

Crab, Shrimp, Scallions, Asparagus, Avocado, Salsa Golf

\$18

BENEDICTS

ALL BENEDICTS ARE AVAILABLE IN
½ ORDERS, MIX AND MATCH YOUR BENEDICT

*BLT BENEDICT

Two Poached Eggs, Crisp Pork Belly, Tomatoes, Avocado, Arugula, Hollandaise Sauce, French Bread, Breakfast Potatoes

\$14 / \$20

*253 EGGS BENEDICT

Two Poached Eggs, Shaved Ham, Hollandaise Sauce, French Bread, Breakfast Potatoes

\$13 / \$19

🍃 *EGGS CAPRESE

Two Poached Eggs, Tomatoes, Mozzarella, Basil, Pesto Hollandaise Sauce, French Bread, Breakfast Potatoes

\$13 / \$19

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MARKET FRESH

🍃 AVOCADO TOAST

Tomato, Pickled Red Onions, Radish, Queso Fresco, 9-Grain Bread
ADD Two Eggs Your Way \$3

\$10

🍃 SWEET POTATO AND VEGGIES

Roasted Sweet Potato, Asparagus, Kale, Pickled Red Onions, Arugula, Poached Egg, Toasted Pumpkin Seeds

\$17

🍃 OATMEAL

Brown Sugar, Cinnamon, Dried Fruit, Choice of Whole Milk or Almond Milk
ADD Banana or Fresh Berries \$2

\$10

BANANA SPLIT BREAKFAST PARFAIT

Low-Fat Vanilla Yogurt, Local Honey Drizzle, Fresh Berries, House-Made Granola

\$9

FRESH FROM THE BAKERY

Muckleshoot Muffin	\$4 ⁵⁰
Cinnamon Roll	\$5 ⁵⁰
Single Pancake	\$4 ⁵⁰
Butter Croissant	\$4 ²⁵
Toast	\$3

ACCOMPANIMENTS

Low-Fat Yogurt	\$3
Seasonal Berries	\$7
Breakfast Potato of the Day	\$6
Applewood Bacon or Sausage	\$4
Chicken Apple Sausage	\$5
Two Eggs Cooked Your Way	\$3

BEVERAGE MENU ALCOHOLIC

BLOODY MARYS

ULTIMATE SPICY DOUBLE BLOODY MARY

Double Shot of Absolut Peppar Vodka, House-Made Bloody Mary Mix, Celery Salt Rim, Garnish with Tabasco and Applewood Bacon

ULTIMATE TITO'S DOUBLE BLOODY MARY

Double Shot of Tito's Vodka, House-Made Bloody Mary Mix, Celery Salt Rim, Garnish with Bacon for The Non-Spicy Lover

\$14

MIMOSAS

Our Personal Favorite, Local Domaine Ste. Michelle Sparkling Wine with Your Choice of Flavor

ASIAN PEAR POMEGRANATE TRADITIONAL ORANGE GRAPEFRUIT WASHINGTON APPLE

\$10

SOMETHING STRONGER

WASHINGTON LAVENDER COSMO

Seattle Oola Citrus Vodka, Lavender, Cranberry with a Lavender Sugar Rim

THE PAIN KILLER

Fremont Mischief Rum with Pineapple and Orange Juice, a Little Coconut, Pineapple, and a Cherry

\$13

BEVERAGE MENU NON-ALCOHOLIC

SOMETHING COLD

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mug Root Beer, Mountain Dew

NON-BUBBLY

Iced Tea Raspberry Iced Tea Lemonade Strawberry Lemonade

JUICE

Orange, Pineapple, Cranberry, Grapefruit, Tomato

SOMETHING HOT

HOUSE BLENDED DRIP COFFEE

Regular and Decaf

ADD Kahlua or Baileys \$6

HOT ART OF TEA

English Breakfast Velvet Egyptian Chamomile Earl Grey

HOT CHOCOLATE

ADD Kahlua or Baileys \$6

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Vegan Vegetarian % A gratuity of 18% will be added for parties of 8 or more.

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253 LUNCH

APPETIZERS

PNW SALMON CAKES

Sweet Pea Purée, Dill Crème Fraîche,
Crisp Shoestring Potatoes

\$12

DUNGENESS CRAB & SHRIMP FRITTERS

Salsa Golf, Scallions

\$12

ROASTED PARMESAN CRUSTED CAULIFLOWER

Parmesan-Reggiano, Chimichurri,
Toasted Hazelnuts

\$10

BBQ BRISKET STUFFED JALAPEÑOS

Smoked Brisket Ends, Huckleberry BBQ,
Mozzarella, Bacon Wrap, Local Honey Glaze

\$12

253 JUMBO CHICKEN WINGS

6 Jumbo Wings, Apple Jicama Slaw

CHOICE OF SAUCE: Sweet and Spicy Green Chili,
Huckleberry BBQ, Classic Buffalo, Plain

\$15

BAKED BRIE CHEESE

Apples, Cranberries, Candied Walnuts,
Stone Ground Mustard, Rye Chips

\$14

MUSHROOM TARTLET

Herbed Boursin Cheese, Scallions, Crisp
Phyllo Shell, Basil Pesto, Roasted Red
Pepper Coulis

\$14

CAST IRON STROMBOLI

Beecher's Smoked Flagship Cheese, Mozzarella,
Roasted Garlic Pesto, Pomodoro Sauce

\$10

WALLA WALLA ONION RINGS

Mac & Jack's Amber Ale Battered,
Chipotle Aioli

\$10

SOUPS

MUCKLESHOOT CLAM CHOWDER

Lavosh Crackers

\$8

BISON GREEN CHILI

Pico de Gallo, Queso Fresco, Charred Tortilla

\$8

SALADS

ADD GRILLED CHICKEN...\$6 | GRILLED SHRIMP...\$10
*GRILLED SALMON...\$11 | *SIRLOIN STEAK... \$17

STRAWBERRY FIELDS CHAMPAGNE SALAD

Field Greens, Strawberries, Toasted
Almonds, Pickled Red Onions, Feta Cheese,
Champagne Vinaigrette

\$12 / \$8

*CAESAR 253

Gem Lettuce, Arugula, Parmesan Cheese,
Herbed Croutons, Caesar Dressing

\$10 / \$7

PUYALLUP VALLEY KALE AND SWEET POTATO

Poached Sweet Potatoes, Shaved Brussels Sprouts,
Avocado, Crisp Chickpeas, Cilantro Cashew Dressing

\$12 / \$8

ROASTED BEET SALAD

Arugula, Peppered Goat Cheese, Candied
Walnuts, White Balsamic Vinaigrette

\$12 / \$8

PESTO PASTA CAPRESE

Heirloom Tomatoes, Basil Pesto, Burrata Cheese,
Cavatappi Pasta, Balsamic Reduction, Crisp Lavosh

\$13 / \$9

MARKET SPINACH SALAD

Applewood Bacon, Pickled Red Onions, Boiled
Egg, Pickled Oyster Mushrooms, Grilled Baguette,
Warm Dijon Bacon Vinaigrette

\$14 / \$10




PNW GARDEN SALAD

Field Greens, Carrots, Cucumbers, Radish, Pickled
Red Onions, Herbed Croutons, House-Made
Buttermilk Ranch Dressing

\$10 / \$7

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253 LUNCH

HANDHELDS

SERVED WITH A CHOICE OF HAND-CUT FRIES,
HOUSE CHIPS, OR APPLE JICAMA SLAW
UPGRADE TO TRUFFLE PARMESAN FRIES \$2

BEECHER'S GRILLED CHEESE

Applewood Bacon, Tomato Chutney, Roasted Red
Pepper Coulis, Sourdough Bread

\$17

BAREFOOTED FARMER

Balsamic Roasted Portobello, Mozzarella,
Blistered Tomatoes, Basil Pesto, Gem Lettuce,
Pickled Red Onions, Nine Grain Bread

\$17

BLACKSTONE REUBEN

Corned Beef Brisket, Sauerkraut, Swiss Cheese,
Thousand Island Dressing, Marble Rye Bread

\$16

ITALIAN MEATBALL SUB

Pomodoro Sauce, Provolone
Cheese and Herb Blend

\$16

COLUMBIA VALLEY PEAR AND ROASTED CHICKEN SALAD

Gem Lettuce, Brie Cheese, Croissant

\$15

PACIFIC SHRIMP ROLL

Poached Shrimp, Lemon
Aioli, Grilled Top Split Roll

\$17

ENTRÉES

*WALNUT CRUSTED SALMON

Farro Risotto, Brussels Sprouts,
Bacon, Maple Balsamic Gastrique

\$32

NORTHWEST CREAMY SHELL-ON SEAFOOD STEW

Clams, Mussels, Salmon, Cod, Bacon, Potatoes,
Rich Creamy Broth, Grilled Baguette

\$26

CHOOSE YOUR WAY FISH AND CHIPS

Mac & Jack's Amber Ale Battered Fish,
Hand Cut Fries, Apple Jicama Slaw,
Tartar Sauce

COD \$19 | SALMON \$21 | HALIBUT \$33 | TRIO \$32

SMOKED CHICKEN AND WHITE TRUFFLE RAVIOLI

Green Chili Cream Sauce, Pico de Gallo,
Crisp Shoestring Potatoes

\$27

MUSHROOM CHICKEN CUTLETS

Braised Chicken Cutlets in a Creamy Marsala
Mushroom Sauce, Linguini Pasta,
Charred Asparagus

\$32

1 LB STEAMED MANILA CLAMS

Butter, White Wine, Garlic, Shallots,
Tomato, Parsley, Grilled Baguette

\$27




*FILET MIGNON 6 OZ

Farm Vegetables, Roasted Red Potatoes,
Herbed Butter, Demi-Glace

\$42

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253 LUNCH

DESSERT

YAKIMA APPLE GALETTE SUNDAE

Baked Washington Apple Wrapped in a Sweet Buttery Crust, Vanilla Ice Cream, Warm Salted Caramel, Hazel Nut Streusel

\$10

DARK CHOCOLATE SPONGE CAKE

Decadent Chocolate Layered with Cherry Filling, Dark Chocolate Icing, Shortbread Crumble, Raspberry Sorbet

\$10

PNW CHEESECAKE NAPOLEON

Layered Raspberry, Huckleberry, Ricotta Cheesecake on a Graham Cracker Crust, Lemon Curd, White Chocolate Curls, Pistachio Sable Cookie

\$10

HAVE-TO-HAV'IT COOKIE SKILLET

Peanut Butter Cookie, Nutella, Chocolate Chunk Ice Cream, Vanilla Bean Honeycomb Candy

\$10

BEVERAGE MENU NON-ALCOHOLIC

SOMETHING COLD

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mug Root Beer, Mountain Dew

NON-BUBBLY

Iced Tea
Raspberry Iced Tea
Lemonade
Strawberry Lemonade

JUICE

Orange, Pineapple, Cranberry, Grapefruit, Tomato

SOMETHING HOT

HOUSE BLENDED DRIP COFFEE

Regular and Decaf
ADD Kahlua or Baileys \$6

HOT ART OF TEA




English Breakfast
Velvet
Egyptian Chamomile
Earl Grey

HOT CHOCOLATE

ADD Kahlua or Baileys \$6

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MARKET

253

SIGNATURE BURGERS

USDA CHOICE 6 OZ STEAK BLEND MADE TO OUR EXACT SPECIFICATIONS ONLY USING THE BEST QUALITY CUTS OF MEAT. SERVED ON A HOUSE MADE BRIOCHE BUN

SERVED WITH HOUSE PICKLE CHIPS, CHOICE OF HAND CUT FRENCH FRIES, HOUSE CHIPS, OR APPLE JICAMA SLAW

UPGRADE YOUR SIDE TO TRUFFLE PARMESAN FRIES \$2

*TRUFFLED MUSHROOM BURGER

Gruyère Cheese, Crisp Ale Battered Oyster Mushroom, Tomato, Arugula, White Truffle Aioli

\$21

*FIG AND THE PIG

Tillamook Sharp White Cheddar Cheese, Crispy Pork Belly, Caramelized Onions, Tomatoes, Arugula, Fig Jam

\$21

*MUCKLESHOOT BURGER

Beecher's Flagship Cheese, Tomatoes, Pickled Red Onions, House Dill Pickle, Gem Lettuce, Market Sauce

\$18

*ROGUE ONION

Rogue Creamery Blue Cheese, Applewood Bacon, Crisp Walla Walla Onion Rings, Gem Lettuce, Bistro Sauce

\$22

*SMOKEHOUSE BURGER

Beecher's Smoked Flagship Cheese, Smoked Beef Brisket, Apple Jicama Slaw, Huckleberry BBQ Sauce

\$20

*HATCH GREEN CHILI POPPER

Cream Cheese, Roasted Hatch Chili Jam, Jalapeños, Crisp Onion Straws, Chipotle Aioli

\$18




*PUYALLUP VALLEY RANCHER

Tillamook Cheddar Cheese, Fried Egg, Smoked Pork Loin, Pickled Red Onions, Tomatoes, House Steak Sauce

\$21

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01/24 BAR

BEYOND THE PASTURE BURGERS

*EWEPHORIA LAMB BURGER

Brie Cheese, Curried House Pickle, Onions, Tomatoes, Arugula, Creamy Horseradish, Rye Roll

\$21

*AMERICAN BISON BURGER

Tillamook Cheddar Cheese, House Dill Pickle, Tomatoes, Pickled Red Onions, Gem Lettuce, Market Sauce, Brioche Bun

\$21

*PACIFIC SALMON CLUB

Grilled Salmon, Bacon, Avocado, Tomatoes, Gem Lettuce, Pickled Red Onions, Caper Lemon Aioli, Ciabatta Roll

\$25

*YARDBIRD

Fresh Goat Cheese, Grilled Chicken Breast, Avocado, Tomatoes, Pickled Red Onions, Gem Lettuce, Salsa Golf, Brioche Bun

\$19

INSIDE OUT BURGERS

PASTURE RAISED LAMB BURGER

Tender Ground Lamb Stuffed with Braised Lamb Shank, Goat Cheese, Fennel Mint Slaw, Curried Mayonnaise, Ciabatta Roll

\$23

BBQ AMERICAN BISON BURGER

Ground Bison Stuffed with Smoked Beef Brisket, Beecher's Smoked Flagship Cheese, Pickled Red Onions, Tomatoes, Gem Lettuce, Market Sauce, Brioche Bun

\$23




STADIUM BURGER

Casino Blend Beef Stuffed with Tillamook Sharp White Cheddar Cheese and Applewood Bacon, House Dill Pickle, Pickled Red Onions, Tomatoes, Gem Lettuce, Mayonnaise, Brioche Bun

\$20

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LOCAL CIDERS AND SELTZERS DRAFTS

18 OZ / 22 OZ

- INCLINE MARIONBERRY CIDER** **\$9⁵⁰ / \$11⁵⁰**
 Tart, Berry, Wildflower, Honey Tacoma, WA | 6.5 ABV
- ACE APPLE CIDER** **\$9⁵⁰ / \$11⁵⁰**
 Apple, Refreshing, Some Sweet Sonoma, CA | 5.0 ABV
- REUBEN'S FRUITFIZZ SELTZER** **\$9 / \$11**
 Fresh and Lovely Seattle, WA | 5.0 ABV

PNW LIGHTER SIDE DRAFTS


18 OZ / 22 OZ

- DOUBLE MTN KOLSCH** **\$9 / \$11**
 Malty, Refreshing and Light Eugene, OR | 5.2 ABV
- NINKASI LAGER** **\$8 / \$10**
 Clean and Crisp Eugene, OR | 4.7 ABV
- CROSSCUT ICICLE PILSNER** **\$8⁷⁵ / \$10⁷⁵**
 Clean and Malty Leavenworth, WA | 5.0 ABV
- BALE BREAKER PILSNER** **\$12⁷⁵ / \$15⁷⁵**
 Mild Hops with Subtle Sweetness Yakima Valley, WA | 4.8 ABV
- CHUCKANUT PILSNER** **\$13⁵⁰ / \$16⁵⁰**
 Delicate, Sharp, and Aromatic Portland, OR | 5.1 ABV
- DIAMOND KNOT BLONDE ALE** **\$8⁷⁵ / \$10⁷⁵**
 Light and Approachable Mukilteo, WA | 4.2 ABV
- NARROWS BREWING HWY 16 BLONDE** **\$8 / \$10**
 Refreshing, Easy-Drinking beer Tacoma, WA | 4.7 ABV
- CHAINLINE PILSNER** **\$8²⁵ / \$10**
 Smooth and Easy Drinking Mukilteo, WA | 5.0 ABV
- HEIDELBERG LAGER** **\$6 / \$7⁵⁰**
 Smooth and Mild Tacoma, WA | 4.6 ABV

PNW HOPPY DRAFTS

18 OZ / 22 OZ

- ELYSIAN MENS ROOM ALE** **\$8²⁵ / 10²⁵**
 Malty Red Ale with a Hoppy Finish Seattle, WA | 5.6 ABV
- ELYSIAN SPACEDUST IPA** **\$10²⁵ / 12⁷⁵**
 Grapefruit, Mango, & Orange Aromas Seattle, WA | 5.6 ABV
- MARKET 253 HAZY IPA** **\$10²⁵ / 12⁷⁵**
 Passion Fruit, Herbs, Guava Tacoma, WA | 6.1 ABV
- STONE DELICIOUS IPA** **\$8⁵⁰ / 10²⁵**
 Citrusy, Tropical, Piney Escondido, CA | 6.9 ABV
- NARROWS BREWING OCTO IPA** **\$8⁵⁰ / 10⁵⁰**
 Gently Bitter Flavor, Tropical & Citrus Notes Tacoma, WA | 6.0 ABV
- EVERYBODY'S WEST COAST IPA** **\$7⁷⁵ / 10²⁵**
 Citrus, Pine, and Hoppy White Salmon, WA | 6.9 ABV
- REUBEN'S HAZY IPA** **\$10 / 12²⁵**
 Lots of Hops and Citrus Seattle, WA | 7.0 ABV
- FORT GEORGE HAZY IPA** **\$10 / 12²⁵**
 Upfront Bitterness, Moderate Malty Sweetness Astoria, WA | 4.9 ABV

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Please drink responsibly.

PNW MALTY DRAFTS

18 OZ / 22 OZ

7 SEA AMBER ALE **\$7⁵⁰ / 9²⁵**
Pleasantly Floral/Fruity Aroma, Medium Body Tacoma, WA | 6.2 ABV

MAC & JACK'S AMBER ALE **\$8⁵⁰ / 11**
Malty, Rich, Medium Hops Redmond, WA | 5.8 ABV

ALASKAN AMBER ALE **\$7 / 9**
Rich Malty Amber Juneau, AK | 5.3 ABV

**NARROWS BREWING
HALF SHACKLE PORTER** **\$8⁵⁰ / 10⁵⁰**
Light-Bodied Dark Beer, Velvety Smooth Tacoma, WA | 5.4 ABV

MANNY'S GEORGETOWN PALE ALE **\$8⁵⁰ / 11**
Malty Start With a Hoppy Finish Seattle, WA | 5.4 ABV

BLACK RAVEN COCONUT PORTER **\$12 / 14⁵⁰**
Nut and Coffee Tones Redmond, WA | 5.6 ABV

BALE BREAKER BREAKFAST STOUT **\$14 / 17⁵⁰**
Coffee, Dark and Rich Yakima Valley, WA | 6.8 ABV

ROTATING SEASONAL DARK DRAFTS

Please Ask Your Server About Our Local
Seasonal Dark Beer Options

OUTSIDE THE PNW

DRAFTS

18 OZ / 22 OZ

BLUE MOON BELGIAN WHITE **\$7 / 9**

BUD LIGHT **\$6 / 8**

BUDWEISER **\$6 / 8**

COORS LIGHT **\$6 / 8**

HEINEKEN **\$9 / 11²⁵**

MICHELOB ULTRA **\$7 / 9**


MODELO **\$6⁵⁰ / 8**

STELLA ARTOIS **\$8⁵⁰ / 11**

BEER FLIGHT

Your Choice of Any Four 5 OZ Draft Beers

\$15

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01/24 BAR

BOTTLED/CANNED

PELICAN HEADOUT HEFEWEIZEN	\$7 ⁵⁰
WEIHENSTEPHAN GERMAN HEFEWEIZEN	\$9 ²⁵
7 SEAS PILSNER	\$8
BALE BREAKER PILSNER	\$8
BLACK RAVEN PILSNER	\$7 ⁷⁵
KULSHAN GERMAN PILSNER	\$9
REUBEN'S CZECH PILSNER	\$9
TALKING CEDAR PILSNER	\$8
ALASKAN KOLSCH	\$9
ASLAN LIGHT LAGER	\$9
FOUNDERS SOLID GOLD LAGER	\$6 ⁵⁰
MAUI BIKINI BLONDE LAGER	\$7 ⁵⁰
STONE BUENA VEZA MEXICAN LAGER	\$7 ²⁵
7 SEAS HAZY IPA	\$8 ⁵⁰
BALEBREAKER FIELD 41 PALE	\$9
BALEBREAKER TOPCUTTER IPA	\$9
BLACK RAVEN TRICKSTER IPA	\$7 ⁵⁰
BREAKSIDE WANDERLUST IPA	\$14
DOUBLE MTN HOP LION IPA	\$8
ECLIPTIC STARBURST IPA	\$7 ²⁵
ICICLE ALPENHAZE HAZY IPA	\$7 ⁷⁵
MARKET 253 HAZY IPA	\$8
NARROWS GIANT PACIFIC IPA	\$8
NINKASI DOMINATION IPA	\$7
PIKE PLACE SPACE NEEDLE IPA	\$11 ²⁵
STONE CLASSIC IPA	\$7
TALKING CEDAR JUICY IPA	\$8 ⁷⁵
NINKASI DAWN OF THE RED	\$7 ²⁵
KULSHAN RED CAP	\$9
ICICLE DARK PERSUASION CHOC PORTER	\$9
MAUI COCONUT PORTER	\$10 ²⁵
REUBEN'S ROBUST PORTER	\$9
DIAMOND KNOT TROPIC STOUT	\$7 ⁷⁵
FOUNDERS BREAKFAST STOUT	\$11
NINKASI OATMEAL STOUT	\$7 ²⁵

PACIFIC NORTHWEST COCKTAIL FAVORITES

WASHINGTON LAVENDER COSMO \$12

Seattle Oola Citrus Vodka, Lavender, Cranberry, with a Lavender Sugar Rim

SEATTLE ICED TEA \$12

Fremont Mischief Vodka, Gin, Rum, Tequila, Mixed with Lemon, and a Little Sweet to Make a Refreshing Local Tea


THE LOCAL OLD FASHIONED \$14

Woodinville Whiskey, Bitters, Cane Sugar, a Splash of Soda and an Orange Peel for All Whiskey Lovers

MUCKLESHOOT MARGARITA \$12

Silver Tequila Mixed with Muddled Lime, Orange Liqueur, and Pacific Ocean Sea Salt Rim

Additional Cocktails on Next Page

 A gratuity of 18% will be added for parties of 8 or more.

Please drink responsibly.

PACIFIC NORTHWEST COCKTAIL FAVORITES

PNW WHISKEY SOUR \$12

BSB Brown Sugar Bourbon with Lemon and Orange Citrus for a Refreshing Cocktail Favorite

THE PAIN KILLER \$12

Fremont Mischief Rum with Pineapple, Orange Juice, a Little Coconut, Pineapple, and Cherry

GIN-GIN MULE \$12

Seattle's Big Gin, Muddled Lime, and Local Ginger Beer with a Twist of Mint Leaves for the Gin Drinker

HUCKLEBERRY LEMON DROP 44 \$14

44 North Huckleberry Infused Vodka, Muddled Lemon, and a Little Sweet with a Sugar Rim

BLUE PACIFIC \$12

Heritage Distilling White Rum, Blue Curacao, Fremont Vodka, Pineapple, and Lemon and Lime Juice to Remind You of Sitting on the Beach

PNW BUCKETS LOCALLY INSPIRED

RAINIER CHERRY LIMEADE \$19

44 North Cherry Vodka and Fresh Lime Juice, Topped with Starry and Some Cherries

SEX ON ALKI BEACH \$18

Heritage Mango Vodka and Peach, Orange Juice, Pineapple, and Grenadine for Our Take On a Classic Favorite

PIKE PLACE FRUIT ROLL-UP \$19

Nectarine and Apple Vodka with a Little Melon Tossed in for a Fun Play on Fruit Roll-Ups

SEATTLE ICED TEA PLUS \$16

A Larger Version of One of Our House Favorite Cocktails for Someone That Just Wants a Little More

BLUE PACIFIC PLUS \$18

What More Is Needed to Say Than a Giant Blue Punch with Rum, Vodka and Citrus to Start Off Your Meal

LOCAL WINES BY THE GLASS

6 OZ / 9 OZ

WHITE

CHATEAU STE MICHELLE RIESLING \$9⁵⁰ / 12⁵⁰

2019 Columbia Valley, WA

MILBRANDT CELLARS PINOT GRIS \$8 / 12

2021 Columbia Valley, WA

CANOE RIDGE CHARDONNAY \$9 / 13

2020 Horse Heaven Hills, WA

DOMAINE STE MICHELLE SPARKLING ROSÉ \$9 / 13

2019 Columbia Valley, WA

RED

14 HANDS RED BLEND \$8 / 12


2020 Columbia Valley, WA

CANOE RIDGE MALBEC \$8 / 12

2020 Horse Heaven Hills, WA

CHATEAU STE MICHELLE CABERNET \$9 / 13

2019 Columbia Valley, WA

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253 DINNER

APPETIZERS

ARTISAN MULTI-GRAIN BREAD

Sunflower, Pumpkin and Millet Seeds,
Whipped Butter, Sea Salt

\$4

PNW SALMON CAKES

Sweet Pea Purée, Dill Crème Fraîche,
Crisp Shoestring Potatoes, Charred Lemon

\$12

DUNGENESS CRAB & SHRIMP FRITTERS

Salsa Golf, Scallions

\$12

ROASTED PARMESAN CRUSTED CAULIFLOWER

Parmesan-Reggiano, Chimichurri,
Toasted Hazelnuts

\$10

ITALIAN MEATBALLS

Pomodoro Sauce, Mozzarella, Grilled Baguette

\$13

BBQ BRISKET STUFFED JALAPEÑOS

Smoked Brisket Ends, Huckleberry BBQ,
Mozzarella, Bacon Wrap, Local Honey Glaze

\$12

STARTER SALADS

STRAWBERRY FIELDS CHAMPAGNE SALAD

Field Greens, Strawberries, Toasted Almonds,
Pickled Red Onions, Feta Cheese,
Champagne Vinaigrette

\$8

*CAESAR 253

Gem Lettuce, Arugula, Parmesan Cheese,
Herbed Croutons, Caesar Dressing

\$7

ROASTED BEET SALAD

Arugula, Peppered Goat Cheese, Candied
Walnuts, White Balsamic Vinaigrette

\$8

BAKED BRIE CHEESE

Apples, Cranberries, Candied Walnuts,
Stone Ground Mustard, Rye Chips

\$14

MUSHROOM TARTLET

Herbed Boursin Cheese, Scallions, Crisp
Phyllo Shell, Basil Pesto, Red Pepper Coulis

\$14

253 JUMBO CHICKEN WINGS

6 Jumbo Wings, Apple Jicama Slaw
CHOICE OF SAUCE: Sweet and Spicy Green Chili,
Huckleberry BBQ, Classic Buffalo, Plain

\$15

CAST IRON STROMBOLI

Beecher's Smoked Flagship Cheese,
Mozzarella, Roasted Garlic Pesto,
Pomodoro Sauce

\$10

½ LB STEAMED MANILA CLAMS

Butter, White Wine, Garlic, Shallots,
Tomatoes, Parsley, Grilled Baguette

\$14

WALLA WALLA ONION RINGS

Mac & Jack's Amber Ale Battered,
Chipotle Aioli

\$10

SOUPS

MUCKLESHOOT CLAM CHOWDER

Lavosh Crackers

\$8




BISON GREEN CHILI

Pico de Gallo, Queso Fresco, Charred Tortilla

\$8

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 Vegan  Vegetarian  A gratuity of 18% will be added for parties of 8 or more.

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253 DINNER

HANDHELDS

SERVED WITH A CHOICE OF HAND-CUT FRIES, HOUSE CHIPS, OR APPLE JICAMA SLAW
UPGRADE TO TRUFFLE PARMESAN FRIES \$2

BLACKSTONE REUBEN

Corned Beef Brisket, Sauerkraut, Swiss Cheese,
Thousand Island Dressing, Marble Rye Bread

\$16

PACIFIC SHRIMP ROLL

Poached Shrimp, Lemon Aioli, Grilled Top
Split Roll

\$17

BEECHER'S GRILLED CHEESE

Applewood Bacon, Tomato Chutney, Roasted
Red Pepper Coulis, Sourdough Bread

\$17

BAREFOOTED FARMER

Balsamic Roasted Portobello, Mozzarella,
Blistered Tomatoes, Basil Pesto, Gem Lettuce,
Pickled Red Onions, Nine Grain Bread

\$17

ENTRÉES

* WALNUT CRUSTED SALMON

Farro Risotto, Brussels Sprouts,
Bacon, Maple Balsamic Gastrique

\$32

SIMPLY GRILLED ALASKAN HALIBUT

Farm Vegetables, Roasted Red
Potatoes, Herbed Butter

\$36

NORTHWEST CREAMY SHELL-ON STEW

Clams, Mussels, Salmon, Cod, Bacon, Potatoes,
Rich Creamy Broth, Grilled Baguette

\$26

CHOOSE YOUR WAY FISH AND CHIPS

Mac & Jack's Amber Ale Battered Fish,
Hand Cut Fries, Apple Jicama Slaw,
Tartar Sauce

COD \$19 | SALMON \$21 | HALIBUT \$33 | TRIO \$32

BACKYARD SHRIMP KABOBS

Farm Vegetables, Jasmine Rice Pilaf,
Garlic Herbed Butter, Charred Lemon

\$27

SMOKED CHICKEN

AND WHITE TRUFFLE RAVIOLI

Green Chili Cream Sauce, Pico de Gallo,
Crisp Shoestring Potatoes

\$27

MUSHROOM CHICKEN CUTLETS

Braised Chicken Cutlets in a Creamy
Marsala Mushroom Sauce, Linguini
Pasta, Charred Asparagus

\$32

* FILET MIGNON 6 OZ

Farm Vegetables, Roasted Red Potatoes,
Herbed Butter, Demi Glace

\$42

* RIBEYE STEAK 12 OZ

Asparagus, Herb Crusted Tomato, Potatoes,
Au Gratin, Black Truffle Hollandaise

\$49

* DUNGENESS CRAB CRUSTED




TOP SIRLOIN STEAK

Farm Vegetables, Jasmine Rice Pilaf,
Shrimp Lemon Butter

\$36

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253 DINNER

DESSERT

YAKIMA APPLE GALETTE SUNDAE

Baked Washington Apple Wrapped in a Sweet Buttery Crust, Vanilla Ice Cream, Warm Salted Caramel, Hazel Nut Streusel

\$10

PNW CHEESECAKE NAPOLEON

Layered Raspberry, Huckleberry, Ricotta Cheesecake on a Graham Cracker Crust, Lemon Curd, White Chocolate Curls, Pistachio Sable Cookie

\$10

DARK CHOCOLATE SPONGE CAKE

Decadent Chocolate Layered Cake, Cherry Filling, Dark Chocolate Icing, Shortbread Crumble, Raspberry Sorbet

\$10

HAVE-TO-HAV'IT COOKIE SKILLET

Peanut Butter Cookie, Nutella, Chocolate Chunk Ice Cream, Vanilla Bean Honeycomb Candy

\$10

BEVERAGE MENU NON-ALCOHOLIC

SOMETHING COLD

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mug Root Beer, Mountain Dew

NON-BUBBLY

Iced Tea
Raspberry Iced Tea
Lemonade
Strawberry Lemonade

JUICE

Orange, Pineapple, Cranberry, Grapefruit, Tomato

SOMETHING HOT

HOUSE BLENDED DRIP COFFEE

Regular and Decaf
ADD Kahlua or Baileys \$6

HOT ART OF TEA




English Breakfast
Velvet
Egyptian Chamomile
Earl Grey

HOT CHOCOLATE

ADD Kahlua or Baileys \$6

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